



Alas, Bambi.



standuponit
 **standuponit**

<https://standuponit.livejournal.com/2009-02-27> 20:25:00

MOOD: 😊 full

MUSIC: KMFDM - Juke Joint Jezebel

I spent all day running in place. More or less, anyway. Then, after work, I really needed to blow off some steam, so I spent about two hours running *not* in place.

All the doughnuts and pizza on earth couldn't make much of a dent in my appetite by the time I got to a kitchen, and I was way too tired to shop. And after all that exercise, I wanted something high-protein and *salty*.

So I improvised.

My mom used to make this stuff she called hamburger gravy. I can't really say there was a recipe. Basically, she sauteed some onions in some fat, and then added crumbled up hamburger and browned that, too. She'd make a gravy with flour and water and then season it with seasoned salt and pepper, then dump in a couple of cans of peas-and-carrots and serve it over mashed potatoes. Basically like a deconstructed shepherd's pie.

It was cheap, filling, and tasted good.

I had two pounds of ground venison that a friend who hunts had given me, and I was out of onions but I had a load of garlic. So I chopped up the garlic and sauteed it in some olive oil in my big skillet, and when it was sizzling but not brown I dumped in the venison, which I had sort of thawed in the microwave. I browned it and broke it up, and when it was smelling good, I added basil, oregano, thyme, lavender, dill, garlic powder, ginger, sea salt, black pepper, sharp paprika, a dash of red wine vinegar, and a dash of hot sauce. I should have given it some cumin, too, in hindsight.

I scraped a clean spot in the bottom of the skillet and melted some butter there, then made a roux by adding flour and whisking it in, then whisked the roux into the venison mixture and added two cups of water, mixing well.

Once it had simmered down to a nice consistency, I stirred in a double handful of washed whole grape tomatoes and most of a bag of frozen corn. I had some scallions, so I chopped up the green bits and the white bits into separate bowls and dumped the white bits in to cook. I went away for ten minutes, and came back to something that smelled *great*.

It wasn't salty enough so I added more salt, and stirred in the green scallion bits. Then I microwaved a big bowl of leftover brown rice and dumped about half of it on top and ate the whole thing*. With a beer.

Basically, my point is, this recipe is infinitely adaptable. All you need is some kind of ground meat (or TVP) and some kind of veggies, some aromatics, and a couple of tablespoons of fat and flour. And hey, dinner!

I'm going to eat the rest of it when I get back from dancing. But since we're not even bothering to get to the club until 11, I have a couple of hours to kill. Maybe I should make brownies.

(*Be careful. Those little grape tomatoes get *thermonuclear* inside.)

TAGS: [recipes](#)



This looks like a good idea.

...

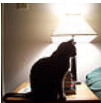
This.

...

Little guy's not bad.

Gotta teach RHex to smear.

36 comments



[txanne](#)

[February 28 2009, 01:37:53 UTC](#)


[COLLAPSE](#)

My mom did that too! Only we had it over egg noodles.

Mr. Collins is doing very well. He seems to prefer tap water to Brita water! I haven't made bread yet, but

shoggoth pancakes are BEYOND AMAZING. They reheat well, and they make unbelievable cheddar-and-ham sammiches.



 [standuponit](#)

[February 28 2009, 02:25:36 UTC](#) [COLLAPSE](#)

I'm glad to hear Mr. Collins is doing so well, and getting so much exercise. That's a brilliant idea for a sandwich.


What recipe are you using for pancakes?



 [txanne](#)


[February 28 2009, 02:33:18 UTC](#) [COLLAPSE](#)

This one. My real measuring spoons have gone walkabout, so I've been doing it by guess and by gosh. I figure prospectors didn't have real measuring spoons either, right? So far I've not been disappointed, except for the time I didn't get all the lumps out of my baking soda. Yeeurckkkk. ;-) I've also put in too much and not any sugar, but neither version was inedible.

 [batwrangler](#)

[February 28 2009, 02:14:20 UTC](#) [COLLAPSE](#)


Wow. You stuck a lot of interesting things (lavender!) in there that we don't usually think to put with our ground venison (yum!) -- I sense some culinary exploration in my future!

 [standuponit](#)

[February 28 2009, 02:26:18 UTC](#) [COLLAPSE](#)

I'm not sure if the lavender added enough--venison may have too much flavor for it to come through. They oregano and basil were good, though!



 [barsukthom](#)

[February 28 2009, 02:40:09 UTC](#) [COLLAPSE](#)

When I can smell something cooking while reading it...



 [standuponit](#)

[February 28 2009, 12:20:04 UTC](#) [COLLAPSE](#)

::wafts a little more your way::



 [saoba](#)

[February 28 2009, 05:03:35 UTC](#) [COLLAPSE](#)

Basically, my point is, this recipe is infinitely adaptable. All you need is some kind of ground meat (or TVP) and some kind of veggies, some aromatics, and a couple of tablespoons of fat and flour. And hey, dinner!


In the language of my tribe this is called Stuff. It can be served over rice or noodles, or a baked potato if one is

feeling decadent.

I'm going to eat the rest of it when I get back from dancing. But since we're not even bothering to get to the club until 11, I have a couple of hours to kill. Maybe I should make brownies.

One should almost always make brownies when the option appears on the flow chart. Because, hey, brownies!



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[February 28 2009, 12:20:33 UTC](#) [COLLAPSE](#)

Baked potato! *Eureka!*

And then one could add a little sour cream...




 [trollcatz](#)

[February 28 2009, 12:21:26 UTC](#) [COLLAPSE](#)

I'm liking this idea of a brownie flow chart....



 [inaurolillium](#)

[February 28 2009, 05:51:00 UTC](#) [COLLAPSE](#)

Sounds tasty!

I'm a little surprised that you used water, and not something with more flavor and/or calories. Milk or wine or something.

Oh, and you might try cutting the tomatoes in half next time. Not only does it help with the *thermonuclear* problem, but it lends a little acid to the rest of the dish. Acid provides a backbone, you know (um, I don't actually understand that phrasing of it, but Chef always used to say it, and I think so does AB, so there you go).



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[February 28 2009, 12:18:47 UTC](#) [COLLAPSE](#)

Or stock. Sure, you could do that, but that wouldn't be *traditional*. Also, I haven't been shopping in about a week, which is why I had no onions or potatoes. (The green onions were kind of... wizened.) The pantry is a little bare!

(Hi!)

I left the tomatoes whole because this time I didn't want a tomatoey sauce: I wanted gravy. Though if you cook it a little longer the tomatoes disintegrate and you get tomato sauce anyway. But then you don't get the little nuggets of juicy tomato goodness!

You are (of course) totally right about the acid. My mom just dumped in more salt, but the the shot of vinegar I gave it seems to have sufficed.

I wonder if what Chef meant was that it's something all the other flavors hang off of and are supported by? It certainly seems to work that way.

 [trinker](#)

[March 1 2009, 06:58:17 UTC](#) [COLLAPSE](#)

I call it, in my visual-kinesthetic say, "the thing that connects everything together and makes it all work". It opens up all the flavors so that they can hold hands. Or something like that.

[yummm...](#)

 [alumiere](#)

[February 28 2009, 07:00:39 UTC](#) [COLLAPSE](#)

this sounds delicious (and if i leave out the rice i should be able to eat it) - thanks for sharing; i suspect i'll try this one once we're done moving and i have kitchen again



[Re: yummm...](#)

 [standuponit](#)

[February 28 2009, 12:19:46 UTC](#) [COLLAPSE](#)

Enjoy!

 [nebula99](#)

[February 28 2009, 12:04:51 UTC](#) [COLLAPSE](#)

We used to have this (called just "mince") for tea a lot when I was little. My dad is Scottish and it was one of his favourite meals. For some reason we always had it with little triangles of brown toast.

I hope you did make brownies.

 [standuponit](#)

[February 28 2009, 12:19:30 UTC](#) [COLLAPSE](#)

I did, and even shared them!

"Mince." That sounds so much better than "hamburger gravy."



 [trolldatz](#)

[February 28 2009, 12:22:38 UTC](#) [COLLAPSE](#)

Who do you know who hunts?

And are *all* your old friends hot girls?



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[February 28 2009, 12:23:16 UTC](#) [COLLAPSE](#)

Only the ones from Vegas. It's a breeding ground. Why on earth are you up?




 [trolldatz](#)

[February 28 2009, 12:25:39 UTC](#) [COLLAPSE](#)

T. and I stayed up to watch the sunrise, since it was nearly, well, you were there. Why are *you* still up?



 [standuponit](#)

[February 28 2009, 12:27:12 UTC](#) [COLLAPSE](#)

Had to run M. back to her car, and we got involved in a conversation.



[ace_cub_reportr](#)

[February 28 2009, 12:30:36 UTC](#) [COLLAPSE](#)

"Conversation" used to have more meanings, you know.

And before you ask why *I'm* up, I wasn't out triggering alcohol- and adrenaline-related insomnia all night, like some people I know. I went for a run.



[standuponit](#)

[February 28 2009, 12:32:19 UTC](#) [COLLAPSE](#)

Oh, don't you start.



[trollcatz](#)

[February 28 2009, 12:32:45 UTC](#) [COLLAPSE](#)

...failure to deny noted...



[standuponit](#)

[February 28 2009, 12:33:08 UTC](#) [COLLAPSE](#)

AUGH!

(I need a Charlie Brown icon.)



[ace_cub_reportr](#)

[February 28 2009, 12:31:49 UTC](#) [COLLAPSE](#)

You notice he's cleverly avoided answering the first question by not-really-answering the second?




[standuponit](#)

[February 28 2009, 12:34:59 UTC](#) [COLLAPSE](#)

What? It was the Cowboy. Who else do we know who converts adorable helpless woodland creatures into burgers on a regular basis, other than T.'s relatives?

...nevermind. Don't answer that, seeing as it's you. Who else do **I** know who converts adorable helpless woodland creatures into burgers?




 [trollcatz](#)

[February 28 2009, 12:35:34 UTC](#) [COLLAPSE](#)

Adorable, but tasty.



 [standuponit](#)

[February 28 2009, 12:36:34 UTC](#) [COLLAPSE](#)

Nom.




[ace_cub_reportr](#)

[February 28 2009, 12:36:05 UTC](#) [COLLAPSE](#)

I'm just saying, he didn't offer *me* any meat.



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[February 28 2009, 12:37:55 UTC](#) [COLLAPSE](#)

...

.....

We need to find you a girlfriend, man. You're a mean celibate.



 [trollcatz](#)

[February 28 2009, 12:38:29 UTC](#) [COLLAPSE](#)

I dunno. I kind of like him like this.



[ace_cub_reportr](#)

[February 28 2009, 12:38:57 UTC](#) [COLLAPSE](#)

(angel)



 [themaskmaker](#)

[February 28 2009, 14:13:03 UTC](#) [COLLAPSE](#)

Oh, yum in excelsis!!!!



 [themaskmaker](#)

[February 28 2009, 14:13:36 UTC](#) [COLLAPSE](#)

and also? venison sloppy joes.



 [standuponit](#)

[March 1 2009, 00:14:03 UTC](#) Edited: March 1 2009, 00:14:22 UTC [COLLAPSE](#)

I have a thought. That thought is *Yum*.

This looks like a
good idea.

...

This.

...

Little guy's not
bad.

Gotta teach RHex
to smear.